



**BIRD
IN
HAND**

SOURDOUGH

Brid sourdough, cultured butter with native rosemary, Bird in Hand Olive
Oil (vgo)
\$7

HOUSE MARINATED OLIVES

Orange, cinnamon, garlic (vg/gf)
\$6

SMOKED EGGPLANT DIP

native herb dukkah, Kris Llyod goats feta, garden herbs*, pine nuts,
sourdough (vgo/gfo)
\$15

SALMON PATE

Harris hot smoked salmon, potato crisps, pickled cucumbers*
\$14

CHEESE

Select three cheeses from our menu of Adelaide Hills and international cheese. Served with wattle seed spiced peaches, fruit, local honeycomb, bush tomato chutney & biscuits.

\$40

Extra biscuits & lavosh

\$5

Kris Lloyd 'Tin Tin' Washed Rind, Adelaide Hills

(buffalo)

Woodside Cheese Wrights 'Swag' Ashed Chevre, Adelaide Hills

(goat)

Section 28 'Montforte' Semi-Hard, Adelaide Hills

(cow)

Fourme d'Ambert Neiges AOP, Blue Vein, Auvergne

(cow)

Quickes Clothbound Cheddar 18 months, Devon

(cow)

Extra sourdough without butter/oil \$5 per serve

Bird in Hand Olive Oil 500ml \$25